

BODEGA MANO A MANO

I.G. Vino de la Tierra de Castilla y León

Dirección: Ctra. CM 412 Km. 100

Página web: bodegamanoamano.com

Año de fundación: 2006

Producción media anual: 500.000 botellas



Vineyard: Bodegas Mano a Mano makes its wines from 330 hectares of own vineyards: 300 hectares are located at Finca La Dehesa in Alhambra (Ciudad Real) and 30 at Finca Sierra de La Solana in Herencia (Ciudad Real). The bodega also controls approximately 100 hectares distributed throughout the provinces of Ciudad Real and Cuenca

Location: Alhambra, Ciudad Real

Altitude: 700 m

Climate: Extreme continental climate

Average rainfall: 300 l/square metre per year

Soils: Very poor sandy soils with low depths

Age of the vineyard: An average of 50 years

Pruning system: Traditional system, in gobelet

Plantation pattern: Square Layout (2.5 x 2.5)

Plantation density: 1,600 vines per hectare

Average production: 2,000 kg/ha

Varieties: Tempranillo, Syrah and Touriga Nacional

Fermentation vats: Different capacity vats, from 5,000 to 50,000 kg. The aim is to have the capacity to adapt to the different winemaking processes carried out at the bodega

Ageing: Mano a Mano has a stock of 1,200 barrels, 10% of which are American oak barrels and 90% are French oak

Wines: Mano a Mano, Venta La Ossa Tempranillo, Venta La Ossa Syrah, Venta La Ossa TNT

RIBOTA 2013

ORIGIN: Made from Tempranillo vines with an age range between 35-40. The aim of Mano a Mano was to achieve freshness and maturity at the same time. The result is this unique wine from the region of La Mancha that is easy to drink and that has a great ability of earning genuine admirers.

VINTAGE: 2013

CHARACTERISTICS OF THE VINTAGE: The 2013 vintage was marked by an excess of rainfall that resulted in a very high yield throughout the entire denomination. Our vineyards, which usually have a very low yield, were actually favoured by these rainfalls, producing higher yields, although not in excess, and this enabled us to maintain the wine's usual high concentration, colour, intensity and fruity aromas.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 6 months in French oak barrels

WINEMAKING: : The harvest is performed 100% manually and all the vineyards have gobelet-trained vines. The temperature is controlled throughout the entire process, and each of the wines/vats/vineyard sections are monitored individually.

VINEYARD:

AVERAGE AGE: 20-50 years

SOIL: Sandy, limestone and some clay.

CLIMATE: continental and Mediterranean

TASTING NOTE:

This wine has notes of stone fruits, cherry and plum on the nose; it is fresh with notes of cocoa and coffee. On the palate, it is a strong and tasty wine with sweet tannins.

PAIRING:

Ideal to pair with red meats, traditional stews and roasts. Perfect as an aperitif accompanied by semi-cured and cured Manchego cheeses.

TECHNICAL INFORMATION:

ALCOHOL: 14% Vol.

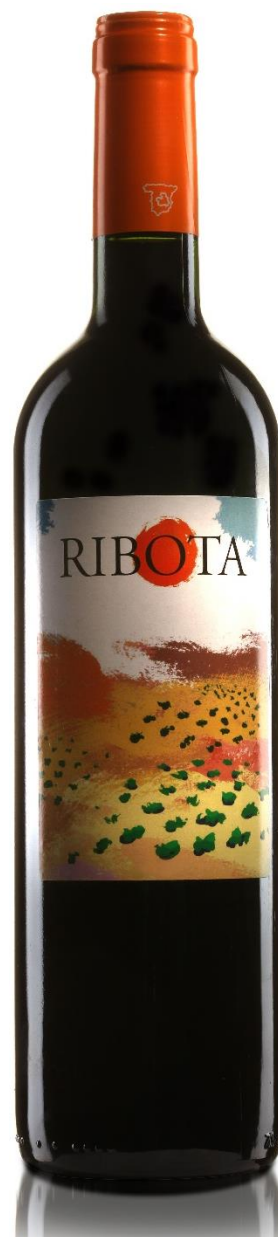
TOTAL ACIDITY: 4,57 g/L (tartaric)

RESIDUAL SUGAR: >2 g/L

RATINGS:

STEPHEN TANZER · Mano a Mano 2012	90 pts
PEÑÍN GUIDE 2015 · Mano a Mano 2012	90 pts

MANO A MANO IS BORN IN 2006 in Alhambra, Ciudad Real. From the moment of its inception, it invests strongly in the land of wine par excellence, where half of the Spanish vineyard is concentrated. The Tempranillo variety used in Mano a Mano is different to the Tempranillo produced in other regions because of its capacity to adapt to dry conditions, which results in the production of more robust wines with intense colours and a strong taste.



PRESENTATION: 75cl.

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